The ORLEANS SM

Coffee Breaks and Snacks

Freshly Brewed Coffee (10 cups per gallon)	$44.00/gallon
Freshly Brewed Decaf (10 cups per gallon)	$44.00/gallon
Gourmet Hot Tea (10 cups per gallon)	$44.00/gallon
Freshly Brewed Iced Tea	$40.00/gallon
Lemonade	$40.00/gallon
Fruit Punch	$40.00/gallon
Bottled Waters (12 oz. Bottles)	$ 3.25 each
Assorted Soft Drinks	$ 3.00 each
Chilled Fruit Juice (Orange, Grapefruit, Tomato or Apple Juice)	$19.00/liter
Half Pint of Milk	$3.00 each
Individual Juice	$5.00 each
Red Bull OR Monster Energy Drinks	$6.00 each
Starbucks Frappuccino	$6.00 each
Assorted Danish Pastries	$32.00/dozen
Fresh Butter, Almond or Chocolate Croissants	$32.00/dozen
Assorted Whole Coffee Cake	$44.00/per cake
Apple or Cherry Strudel	$35.00/dozen
Cinnamon Buns	$35.00/dozen
Assorted Large Muffins	$32.00/dozen
Assorted Doughnuts (Minimum order 2 dozen)	$30.00/dozen
Assorted Bagels & Cream Cheese	$40.00/dozen
Individual Boxed Dry Cereals served with Skim Milk	$3.50 each
Fresh Whole Fruit (Apples, Oranges, Bananas)	$2.50 each
Individual Seasonal Fresh Fruit Cup	$6.00 each
Individual Yogurt Parfait	$4.50 each
Individual Assorted Yogurts	$3.50 each
Assorted Brownies	$32.00/dozen
Large Assorted Cookies	$28.00/dozen
Mini Gourmet Cupcakes	$36.00/dozen
Petit Fours or Chocolate Covered Strawberries	$40.00/dozen
Assorted Ice Cream Bars (Haagen Dazs & Dove)	$ 4.50 each
Assorted Candy Bars	$2.50/each
Granola Bars	$2.00/each
Power Bars	$3.00/each
Macaroons	$32.00/dozen
Individual Sabra Hummus Cups	$4.50 each

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Continental Breakfast

(Continental Service Time Limit of 1 Hour)

American Continental

Assorted Chilled Fruit Juices
Chef's Selection of Danish Pastries, Muffins and Croissants
Butter, Jams & Jellies
Coffee, Decaffeinated Coffee and Tea
$16.00 per person

Spa Continental

Assorted Chilled Fruit Juices
Rainbow of Seasonal Sliced Fruit and Berries
Hard Boiled Eggs
Bagels with Low-Fat Cream Cheese
Assorted Muffins and Assorted Fruit Breads
Skim Milk and Almond Milk
Coffee, Decaffeinated Coffee and Tea
$18.00 per person

~ ~ ~

Deluxe Continental

Assorted Chilled Fruit Juices
Rainbow of Seasonal Sliced Fruit and Berries
Vanilla and Strawberry Yogurt with Granola
Assortment of Cold Cereal
Butter and Chocolate Croissants
Assorted Fresh Baked Muffins and Fruit Breads
Nutella and Butter
Oatmeal **or** Grits
Coffee, Decaffeinated Coffee and Tea
$20.00 per person

The following Hot items may be added to enhance your breakfast:

Breakfast Burrito $5.50 each
Egg, Cheese and Ham Croissant Sandwich $5.50 each
Chorizo Sausage, Peppers, Onions, Egg and Cheese Burrito $6.00 each
Canadian Bacon **or** Sausage, Egg and Cheese on English Muffin $5.50 each
Bagel, Sausage, Egg and Cheese $5.50 each
Individual Italian Quiche with Ham, Spinach, Onions, Egg and Cheese $6.00 each

****Food items are non-transferable to breaks**

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The ORLEANS SM

Breakfast Buffet

Breakfast served until 10:30 am
**(Service One Hour and Thirty Minutes)
(Minimum of 25 people)

Orleans Breakfast Buffet

Assorted Chilled Fruit Juices

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Sliced Fresh Fruit and Berries

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Farm Fresh Scrambled Eggs Provencal, Wild Mushrooms and Cheese
Crisp Bacon Strips & Sausage Links
Herb Seasoned Breakfast Potatoes

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Chef's Selection of Breakfast Pastries
Fruit Preserves
Coffee, Decaffeinated Coffee, and Hot Tea
$25.00 per person

Blues Breakfast Buffet

Assorted Chilled Fruit Juices

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Sliced Fresh Fruit

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Oatmeal with Brown Sugar, Dried Fruits and Pecans
Farm Fresh Scrambled Eggs
Crisp Bacon Strips & Sausage Links
Biscuits and Gravy
Herb Seasoned Breakfast Potatoes
Country French Toast with Maple Syrup

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Chef's Selection of Breakfast Pastries
Fruit Preserves
Coffee, Decaffeinated Coffee, and Hot Tea
$28.00 per person

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The ORLEANS SM

Heart Healthy Breakfast Buffet

Assorted Chilled Fruit Juices

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Low Fat Fruit Yogurt

Steel Cut Oatmeal with California Raisins, Brown Sugar and Ground Flax Seeds

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Spinach and Roasted Pepper Egg White Frittata with Low Fat Mozzarella Cheese

Scrambled Egg Beaters

Apple Chicken Sausage and Turkey Bacon

Grilled Asparagus, Mushrooms and Peppers

Skillet Red Potatoes with Caramelized Onions

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Low Fat/Low Sugar Fruit Muffins and Breads

Coffee, Decaffeinated Coffee, and Hot Tea

$24.00 per person

(Gluten Free Options Available)

Breakfast Buffet Additions

Breakfast served until 10:30 am

Enhance Your Breakfast Buffet
with the Following Additions…

Individual Fruit Parfait ~ **$3.00 per person**

Smoked Salmon with Bagels & Cream Cheese ~ **$7.00 per person**

Biscuits & Gravy ~ **$3.00 per person**

Domestic Cheese, Dried Fruits and Nuts ~ **$5.00 per person**

Omelets Made To Order:

To include: Ham, Bay Shrimp, Bell Peppers, Onions, Cheese, Mushrooms, and Creole Sauce

$7.00 per person (1 Chef Attendant required per 50 people @ $100.00 each)

Carved Orange-Honey Ham

$300.00 each (1 Chef Attendant required per 50 people @ $100.00 each)

Plain or Blueberry Waffles accompanied by Strawberries, Whipped Cream & Syrup

$5.00 per person (1 Chef Attendant required per 50 people @ $100.00 each)

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Exquisite Brunch Buffet

Brunch served until 1:00 pm
****(Service One Hour and Thirty Minutes)**
(Minimum of 75 people)

Assorted Chilled Fruit Juice

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Sliced Fresh Seasonal Fruit and Berries
Vine Ripe Tomatoes, Sweet Onions and Buffalo Mozzarella with Balsamic Vinaigrette
Field Greens with Grilled Vegetables, Cherry Tomatoes and Marinated Portabella Mushrooms with a Red Wine and Sun Dried Tomato Vinaigrette
California Cheese Platter with French Baguettes and Crackers, Garnished with Dried Fruits and Nuts

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Eggs Benedict with Chipotle Hollandaise Sauce
Scrambled Eggs with Fontina Cheese and Herbs
Penne Pasta with Pancetta, Portabella and Oven Dried Tomatoes
Chicken Breast with Porcini Mushroom Sauce
Applewood Smoked Bacon
Country Mashed Red Potatoes with Chives, Sour Cream, Cheese and Bacon
Seasonal Vegetables

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Carving Station:
Herb and Garlic Crusted Beef Strip Loin with Barolo Sauce
(1 Chef Attendant required per 100 persons @$100.00 each)

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Dessert Display
Elite Pies and Cakes
Mini Pastries and Mousse Cups
Assorted Breakfast Pastries
Coffee, Decaffeinated Coffee, and Tea
$45.00 per person

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The Orleans SM

Breakfast Selections

(Breakfast served until 10:30am)

Breakfast selections are served with a variety of breakfast pastries, butter, jams, and marmalade
Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

Steak & Eggs
Seasonal Melon Slice
7oz. Broiled New York Steak
with Mushroom Caps
Freshly Scrambled Eggs with Chives
Chef's Selection of Breakfast Potatoes
$25.00 per person

Healthy Breakfast
Egg White Omelet with Roasted Peppers,
Chicken Apple Sausage and Charred Asparagus
Turkey Bacon
$24.00 per person
(Gluten Free)

Sustaita Quiche
Spinach, Piquillo Peppers, Gruyere Cheese and Egg over a Basil Cream Sauce
Served with Herbed Hash Browns
(Our Chef's Specialty)
$23.00 per person

Stuffed French Toast
With Apricot Cream Cheese
Chilled Sliced Fruit
Grilled Sausage Links
$23.00 per person

LaFayette Breakfast
Chilled Sliced Fruit
Freshly Scrambled Eggs
Bacon & Sausage Links
Chef's selection of Breakfast Potatoes
$22.00 per person

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Cold Luncheon Selections

(Lunch served until 2:00 pm)
All Cold Entrees served with your choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Iced Tea

Cobb Salad

Roasted Chicken, Romaine Lettuce, Avocado, Tomato, Bleu Cheese,
Chopped Egg and Bacon Bits. Served with a Choice of Dressings
Fresh Rolls and Butter
$23.00 per person

Oriental Chicken Salad

Tender Chunks of Grilled Chicken over Napa Cabbage with Peapods, Cashews and Mandarin Orange Segments. Served with a Sweet Soy & Sesame Dressing
Fresh Rolls and Butter
$23.00 per person

Land, Sea and Air Salad

Marinated Broiled Strip Steak, Grilled Chicken Breast and Steamed Shrimp on a bed of Romaine Lettuce with Pickled Onions, Avocado Slices and Asadero Cheese. Served with Cilantro Lime Dressing
Fresh Rolls and Butter
$26.00 per person

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The ORLEANS SM

Boxed Lunch Selections

Boxed To Go

****Please select one of the following to accompany your Boxed Lunch:**
Potato Salad, Pasta Salad or Cole Slaw
AND
Raspberry Bar or Brownie

Grilled Chicken Breast on Ciabatta
With Pesto Mayonnaise, Monterey Jack Cheese, Grilled Portobello Mushrooms, Caramelized Onions and Arugula
Whole Fresh Fruit
Potato Chips
$22.00 each

Italian Sub Sandwich
Italian Meats and Cheeses, Oil and Vinegar, Tomato and Lettuce
Whole Fresh Fruit
Potato Chips
$22.00 each

Roast Beef on Focaccia
Roasted Beef Round cooked Med. Rare & Shaved
Served on Focaccia Roll with Fontina Cheese, Lettuce, Tomato and Basil Aioli
Whole Fresh Fruit
Potato Chips
$22.00 each

Smoked Turkey Wrap
Sliced Turkey and Swiss Cheese
Whole Fresh Fruit
Potato Chips
$22.00 each

More than Just Healthy
Portobello Mushroom, Cucumber, Tomato, Havarti, Caramelized Onion, Daikon Sprouts and Hummus on Whole Grain Bread
Fresh Fruit Cut
Veggie Chips
$23.00 each

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The ORLEANS SM

Sandwich Boards

Lunch served until 2:00pm
(Minimum of 25 people)

Deli Buffet Luncheon

Mixed Green Salad with Assorted Dressings
Cole Slaw ~ Red Skin Potato Salad ~ Curried Chicken Salad

Variety of Deli Meats to include:
Roast Beef, Corned Beef, Ham, Salami, Turkey
Provolone, Swiss & American Cheeses
Accompanied by Lettuce, Tomato, Onion & Pickles
Variety of Breads & Deli Rolls with Appropriate Condiments
Potato and Vegetable Chips

Assorted Cookies & Brownies
Coffee, Decaffeinated Coffee, Tea & Iced Tea
$29.00 per person

Picnic in the Park Buffet

Chilled Avocado Soup with Baby Shrimp and Yellow Tomato Salsa
Baby Spinach, Apple Smoked Bacon Bits, Gorgonzola Cheese, Spicy Pecans, Seasonal Berries, Red Onions with a Sweet & Sour Vinaigrette
Quinoa, Roasted Tomatoes and Artichoke Salad ~ French Style Potato Salad
Grilled Asparagus with Oranges, Parmesan Cheese Curls and Pine Nuts
California and local Cheese Display with Sliced Fruits and Berries

Chilled Herb Grilled Chicken Breast with Pesto Aioli
Poached Salmon with Fennel, Lemon and Cucumber Aioli
Assorted Breads & Rolls with Appropriate Condiments

Assorted Mini Pastries and Mini Cupcakes
Coffee, Decaffeinated Coffee, Tea & Iced Tea
$30.00 per person

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The ORLEANS SM

Lunch Buffets

Minimum of 50 people
Lunch Served Until 2:00pm
(Lunch Buffet service 1 hour 30 minutes)

~ Italian Buffet ~

Caesar Salad with Parmesan Cheese & Croutons
Tortellini Salad
Italian Chopped Salad ~ Chopped Iceberg and Romaine Lettuce with Artichoke Hearts, Pepperoni, Mozzarella Cheese, Kalamata Olives, Red Onions and Tomatoes with a Red Wine Vinaigrette
Roma Tomatoes and Italian Salami Salad with Garlic-Shallot Vinaigrette

Penne Pasta with Roasted Tomatoes, Artichokes, Onions and Roasted Garlic
Traditional Meat ~or~ Vegetarian Lasagna (select one)
Chicken Marsala
Steamed Vegetable Medley
Ciabatta Rolls

Tiramisu Cake and Italian Cookies
Coffee, Decaffeinated Coffee, Tea & Iced Tea
$29.00 per person

~ Mexican Buffet ~

Mixed Green Salad with Pepitas, Cotija Cheese, Diced Tomatoes, Red Onions, Roasted Corn, Cucumbers and Tortilla Strips with Ranch and Cilantro Vinaigrette
Southwest Red Potato Salad with Chipotle Dressing

Cheese Enchiladas
~Build your own Fajitas~
Beef and Chicken Fajitas with Onions & Peppers
Pork Tamales
Soft Flour Tortillas ~ Refried Beans ~Spanish Rice

Mexican Squash Medley with Cilantro
Sour Cream, Salsa Fresco and Guacamole
Tortilla Chips

Oaxaca Chocolate Cake and Warm Churros
Coffee, Decaffeinated Coffee, Tea & Iced Tea
$31.00 per person

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The ORLEANS SM

Lunch Buffets

Minimum of 50 people
Lunch Served Until 2:00pm
(Lunch Buffet service 1 hour 30 minutes)

~ Burger Bar ~

Old Fashioned Salad Assorted dressing
Macaroni Salad ~ Fruit Bowl

Grilled Hamburger Patties and Turkey Burgers
(Veggie Burgers Available upon prior request)
Steamed Hot Dogs
Condiments Bar to include:
Chili, Bacon, Sauerkraut, Grilled Onions, Sliced Swiss & American Cheeses
Sliced Tomatoes, Lettuce and Diced Onions
Potato Wedges & Onion Rings

Apple Pie ~ Chocolate Cake
Coffee, Decaffeinated Coffee, Tea & Iced Tea
$26.00 per person

~ Sammy's Lunch Special ~

Asian Vegetable Slaw ~Thai Noodle Salad ~
Mixed Greens with Sesame Dressing

Beef Broccoli
Crispy Orange Chicken
Vegetable Chow Mein
House Fried Rice
Steamed Vegetables
Egg Rolls with Dipping Sauce
Pot Stickers with Dipping Sauce

Mandarin Orange Cheesecake
Fortune Cookies & Almond Cookies
Coffee, Decaffeinated Coffee, Tea & Tea
$28.00 per person

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The ORLEANS SM

Lunch Buffets

Minimum of 50 people
Lunch Served Until 2:00pm
(Lunch Buffet service 1 hour 30 minutes)

~ Sunday Special ~

New England Clam Chowder

Tossed Garden & Spinach Leaf Salad with Mushrooms, Carrots, Tomatoes, Croutons,
Onions, Bacon Bits & Cheddar Cheese
Ranch, 1000 Island and Italian Dressings
Creamy Cole Slaw ~ Red Potato Salad

Homemade Meatloaf
Country Fried Chicken
Mashed Potatoes & Gravy ~ Macaroni & Cheese ~ Seasonal Vegetables
Rolls & Butter

Peach Cobbler ~ Strawberry Shortcake
Coffee, Decaffeinated Coffee, Tea & Iced Tea
$30.00 per person

~ Tropical Lunch Buffet ~

Thai inspired Shrimp Salad with Spicy Peanut Vinaigrette
Tropical Chicken Salad with Dried Fruit and Coconut
Soba Noodle Salad with Ginger Vinaigrette

Grilled Chicken ~or~ Beef Kabobs (select one)
Kabobs topped with a Ponzu Sauce Glaze
Kahlua Style Pork Loin seasoned with Hawaiian Salt
& served with a Mango Pineapple Chutney
Coconut Crusted Mahi Mahi with a Kiwi Pineapple Glaze
Steamed Bok Choy
Calrose Steamed Rice

Pineapple Up-Side Down Cake
Coconut Mango Cheesecake
Hawaiian White Fresh Cake
Coffee, Decaffeinated Coffee, Tea & Iced Tea
$32.00 per person

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The ORLEANS SM

Lunch Buffets

Minimum of 50 people
Lunch Served Until 2:00pm
(Lunch Buffet service 1 hour 30 minutes)

~ Executive Lunch Buffet ~

Fresh Spring Mix with Olives, Mushrooms and Cheese
Assorted Dressings
Sliced Roma Tomatoes and Mozzarella Cheese with Balsamic Vinaigrette
Grilled Vegetables with an aged Balsamic Vinaigrette

Imported Cheese Display
Fresh Fruit Display

Roasted Chicken Breast
Beef Tournedos in a Green Peppercorn Sauce
Herb Crusted Salmon topped with Grilled Pineapple Beurre Blanc
Wild Mushroom Risotto
Haricot Vert

Assorted French Pastries ~ Assorted Fruit Tarts ~ Chocolate Ganache Cheesecake
Coffee, Decaffeinated Coffee, Tea & Iced Tea
$36.00 per person

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The ORLEANS SM

Luncheon Selections

(Lunch served until 2:00 pm)
All served lunch menus include your choice of Soup or Salad and Dessert
Chef's selection of Fresh Vegetables and Starch, Fresh Rolls and Butter
Freshly brewed Coffee, Decaffeinated Coffee, Tea, and Iced Tea

Pepper Crusted New York Steak
Grilled 8oz. New York Steak
with Brandy Cream Sauce
$30.00 per person

Broiled Salmon Fillet
Broiled Salmon Fillet
with Lemon Butter Sauce
$27.00 per person

Spinach Stuffed Chicken
Pan Fried Chicken Breast stuffed with Spinach
and Mozzarella Cheese served with
Champagne Sauce
and Herbed Orzo
$27.00 per person

California Chicken
Boneless Breast of Chicken topped with
Tomato, Avocado and Monterey Jack Cheese
$26.00 per person

Chicken Piccata
Breast of Chicken lightly breaded and sautéed
served with a light Lemon Sauce
$26.00 per person

Roast Sirloin
Tender Sliced Roast Sirloin with Aged Red Wine
Sauce and Fried Onion Strings
$28.00 per person

Shrimp Scampi
Served over Lemon Fettuccini
$30.00 per person

Tenderloin of Beef
Petit Tenderloin Medallions of Beef
with a Roasted Red Pepper Sauce
$30.00 per person

Penne Pasta Pomodoro
Penne with a tangy Pomodoro Sauce
Spicy Italian Sausage
and Grilled Vegetables
$25.00 per person

Parmesan Crusted Chicken
Parmesan Crusted Breast of Chicken served on a
bed of Basil Pesto Orzo and Pecorino Cream
Sauce
$27.00 per person

Slow Roasted Pork Loin
Fennel Crusted Roasted Pork Loin with Pineapple
Mango Chutney
Served with Almond Couscous
$27.00 per person

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The ORLEANS SM

Lunch Appetizer Selections

Please select one of the following:

Traditional Caesar Salad

Tossed Green Salad with Choice of Dressing

Harvest Salad ~ Bibb Lettuce with Walnuts, Dried Cranberries, Gorgonzola Cheese with a Poppy Seed Dressing

Berry Delicious Salad ~ Spring Mix, Mixed Berries, Blue Cheese crumbles, Sliced Apples and Pecans with a Strawberry Balsamic Vinaigrette

Seasonal Baby Lettuce with Crumbled Feta Cheese, Red Onion, Tomato and Aged Sherry Vinaigrette

Minestrone Soup

Charred Corn Chowder

Roasted Tomato and Basil Soup with Avocado Cream

Butternut Squash Bisque with Basil Cream

Chilled Peach Soup

Boston Clam Chowder (Add $4.00 per person)

Lunch Dessert Selections

Please select one of the following:

Apple Strudel with Vanilla Sauce

Mocha Cake with Rum Cream Anglaise

Caramel Cheesecake

Fresh Fruit Tart

French Apple Torte

Chocolate Cake with Raspberry Sauce

Tiramisu Cake

New York Cheesecake

Triple Mousse Cake

Carrot Cake

Strawberry Short Cake

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The ORLEANS SM

Displays, Chips & Dips

Dip & Chips Combo

Green Chili con queso and Tortilla Chips
Hot Bean Dip with Chicken and Tortilla Chips
Onion Dip and Potato Chips
Salsa and Tortilla Chips
Hummus and Pita Chips
(Serves 20-25)
$50.00 each

Smoked Gouda and Artichoke Dip with Pita Chips
(Serves 20-25)
$75.00 each

Potato Chips, Tortilla Chips or Pretzels
$25.00 per bowl
(Serves 20-25 people)

Cocktail Peanuts	**$14.00 per can**
Mixed Nuts	**$16.00 per can**

Italian Antipasto Display

Sobrassada, Prosciutto, Capocollo, Roasted Peppers, Artichokes, Grilled Marinated Vegetables and Olives, Parmesan, Romano and Boccachini Balls
Medium: $325.00 (serves 50 people)
Large: $550.00 (serves 100 people)

Imported & Domestic Cheese Board

Garnished with Whole Fruits & French Baguettes
Small: $275.00 (serves 50 people)
Medium: $375.00 (serves 70 people)
Large: $475.00 (serves 100 people)

Vegetable Display with Dips

Small: $175.00 (serves 35 people)
Medium: $275.00 (serves 70 people)
Large: $375.00 (serves 100 people)

Rainbow of Fresh Sliced Seasonal Fruits & Berries

Small: $300.00 (serves 35 people)
Medium: $400.00 (serves 70 people)
Large: $500.00 (serves 100 people)

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The ORLEANS SM

Hot Hors D'Oeuvres

(Minimum Order 50 Pieces – Price is per piece)

Calzone – Tomato & Cheese ..... $2.50 ea
Swedish Meatballs ..... $2.50 ea
Assorted Petit Quiche ..... $2.50 ea
Spanakopita ..... $2.50 ea
Teriyaki Chicken Wings ..... $2.50 ea
Buffalo Hot Wings ..... $3.00 ea
Smoked Chicken and Cheese Cornucopia ..... $3.00 ea
Baby Back Ribs ..... $3.25 ea
Adobe Chicken and Andouille in Phyllo ..... $3.25 ea
Cashew Chicken Springrolls ..... $3.25 ea
Thai Vegetarian Pot Stickers ..... $3.25 ea

Pot Stickers $3.25ea
Buffalo Chicken Rangoon ..... $3.50 ea
Lobster and Jalapeno Empanadas ..... $3.50 ea
Crab Stuffed Mushrooms ..... $3.75 ea
Mini Lump Crab Cakes ..... $3.75 ea
Beef Satay with Sweet Chili Sauce ..... $3.75 ea
Cajun Chicken Satay ..... $3.75 ea
Spring Rolls ..... $3.75 ea
Fried Fantail Shrimp Tempura ..... $4.25 ea
Bacon Wrapped Shrimp ..... $4.50 ea

Cold Hors D'Oeuvres

(Minimum Order 50 Pieces – Price is per piece)

Chef's Choice of Assorted Canapés ..... $2.50 ea
Deviled Eggs ..... $2.50 ea
Prosciutto Wrapped Melon Baton ..... $2.50 ea
Traditional California Rolls ..... $2.50 ea
Spam Sushi ..... $2.75 ea
Cream Cheese Filled Strawberries ..... $2.75 ea
Curried Chicken Salad in Tartlet ..... $3.00 ea
Goat Cheese & Roasted Peppers on Toast ..... $3.00 ea
Smoked Salmon with Lemon Mascarpone on a Crispy Baguette ..... $3.25 ea
Cream Cheese and Seafood Mousse on Cucumber Rondelle ..... $3.25 ea
Prosciutto wrapped Dried Fig and Stilton ..... $3.25 ea

Dried Figs with Bleu Cheese and Toasted Walnuts ..... $3.50 ea
Tuna Poke on Wonton Crisp ..... $3.50 ea
Dried Fruit and Chicken Roll on Brioche with Kiwi Glaze ..... $3.50 ea
Roast Beef Rolls with Asparagus Rolls ..... $3.75 ea
Vegetarian Brochette ..... $3.75 ea
Watermelon, Feta and Basil on an edible spoon with a Fig Balsamic Drizzle ..... $3.75 ea
Smoked Duck Breast Tostada with Guacamole ..... $4.25 ea
Curried Mango and Lobster Shooter ..... $4.50 ea
Lobster Salad on Chilled Green Gazpacho Spoon ..... $4.50 ea
Assorted Finger or Tea Sandwiches $28.00/Dozen
Assorted Pinwheel Sandwiches $28.00/Dozen

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The ORLEANS SM

Theme Breaks

(All themed breaks are for a minimum of 15 people and based on a 30 minute time frame)

Chocolate, Chocolate and MORE Chocolate

Assorted Brownies
Chocolate Chip and Chocolate Dipped Oreo Cookies
Snickers and Hershey's Candy Bars
Chocolate Milk
Coffee, Decaffeinated Coffee and Hot Tea
$14.00 per person

The Movie Goers' Break

Assorted Soft Drinks and Bottled Water (1 per person)
Assorted Candy Bars, Crackerjacks
Freshly Popped Buttered Popcorn
Nachos
Soft Pretzels
$13.00 per person

Your "Inner Child"

Regular and Chocolate Milk
Assorted Soft Drinks and Bottled Waters (1 per person)
Whole Bananas and Apples
White and Dark Chocolate Dipped Rice Krispie Treats
Pop Tarts
Ice Cream Novelties
$14.00 per person

Cupcakes ~ Oh My!

Assorted Soft Drinks and Bottled Waters (1 per person)
Assorted Gourmet Cupcakes
Sliced Fresh Seasonal Fruit
Assorted Candy, Granola and Power Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
$14.00 per person

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The Grand Finale!

(Minimum of 50 people)

~ Create Your Own Sundae Station ~

Chocolate ~ French Vanilla ~ Strawberry Ice Cream
Hot Fudge, Strawberry, Caramel, Blueberry and Pineapple Toppings

Accompaniments to feature:
M&M's™, Crushed Oreo™ Cookies, Rainbow Sprinkles,
Gummy Bears, Bananas, Maraschino Cherries, Chopped Nuts,
Cracked Candy Bars, Marshmallow Crème and Whipped Cream

$17.00 per person

1 Attendant per 100 guests required for above station
Labor charge of $100.00 per Attendant will apply

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The ORLEANS SM

Dinner Buffets

Minimum of 50 people
(Dinner Buffet Service 1 hour and 30 minutes)

~Traditional Dinner Buffet~

Mixed Greens Salad Bar with appropriate Condiments
and Assorted Dressings
Vine Ripe Tomatoes, Onions, Basil with Blue Cheese Vinaigrette
Orzo with Feta and Tomato with Marjoram Vinaigrette
Green Apple and Celery Salad with Walnuts and Mustard Vinaigrette

Entrees

Pepper Crusted Salmon with Mustard Cream Sauce
Bone-In Braised Short Ribs of Beef
Breast of Chicken Grilled with Lemon & Rosemary Herb Butter
Jerk Seasoned Pork Loin with Sweet Pineapple Glaze
Penne Pasta with Basil Cream Sauce

Herb Roasted Red Potatoes
Wild Rice Pilaf
Chef's Selection of Vegetables
Rolls & Butter

Dessert Selection of Pies, Cakes & Fruit
Coffee, Decaffeinated Coffee, Tea and Iced Tea

2 Entrees - $43.00 per person
3 Entrees - $46.00 per person
4 Entrees - $49.00 per person

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The ORLEANS SM

Dinner Buffets

Minimum of 50 people
(Dinner Buffet Service 1 hour and 30 minutes)

~Country Pickin's Buffet~

Mixed Greens Salad with a selection of Three Dressings
Country Potato Salad ~ Texas Cole Slaw
Fire Roasted Corn and Black Bean Salad

Entrees

Sliced BBQ Beef Brisket
Texas Style BBQ Pork Ribs with Jim Beam BBQ Sauce
Country Fried Chicken
Smoked BBQ Chicken with Fried Onions
Grilled Steak and Mushrooms (1 per person)
Smoked Pork Loin
BBQ Seasoned Salmon with a Smoke Flavored Butter Cream
Creole Dusted Salmon Fillet

Buttered Corn on the Cob
Green Beans
Oven Roasted Potatoes
Squash Casserole
Corn Muffins with Whipped Butter

Peach Cobbler ~ Strawberry Shortcake
Chocolate Cake ~ Vanilla Ice Cream
Coffee, Decaffeinated Coffee, Tea and Iced Tea

2 Entrees - $43.00 per person
3 Entrees - $46.00 per person
4 Entrees - $49.00 per person

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The ORLEANS SM

Dinner Buffets

Minimum of 50 people
(Dinner Buffet Service 1 hour and 30 minutes)

~Mexican Dinner Buffet~

South of the Border Salad Bar: Hearts of Romaine Lettuce with Olives,
Diced Tomatoes, Radish, Scallions, Julienne Jicama with Lime,
Sliced Red Onions, Crumbled Cotija Cheese and Cornbread Croutons
Lime-Chile Vinaigrette, Cilantro Avocado Dressing and Caesar Dressing
Shrimp and Scallop Ceviche
Tri-Color Tortilla Chips and Fresh Roasted Salsa
Sliced Fresh Fruit

Entrees

Seasonal Fish Fillet with Vera Cruz Sauce
Chicken Fajitas with Appropriate Condiments
Beef Fajitas with Appropriate Condiments
Chicken Breast with Ancho Cream Sauce
Carne Asada
Pork Carnitas
Cheese Enchiladas

Chef's Choice of Seasonal Vegetables
Cilantro Green Rice ~ Borracho Beans ~ Flour Tortillas

Churros ~ Strawberries Con Crema ~ Tres Leches Cake
Coffee, Decaffeinated Coffee, Tea and Iced Tea

2 Entrees - $38.00 per person
3 Entrees - $41.00 per person
4 Entrees - $44.00 per person

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The ORLEANS SM

Dinner Buffets

Minimum of 50 people
(Dinner Buffet Service 1 hour and 30 minutes)

~Orleans Dinner Buffet~

Spinach Salad with Chopped Egg, Red Onions and
Feta Cheese with a Warm Country Bacon Dressing
Creole Fried Mushroom Salad with Shallot Vinaigrette
Grilled Eggplant Ratatouille Salad
Creole Potato Salad ~ Red & Green Coleslaw

Entrees

Shrimp Etouffe
Roasted Red Snapper in a Cajun Crayfish Sauce
Stuffed Chicken Breast on Sautéed Onions & Peppers Topped with Chipotle Corn Sauce
Roasted Pork Loin with a Peach - Cherry Chutney
Creole seasoned Flank Steak with a Merlot Wine Sauce

Red Beans & Rice
Stuffed Chayote Squash
Cajun Scallop Potatoes

Bread Pudding with Whiskey Sauce ~ Apple Pie
Pecan Pie ~ Meyer's Lemon Cheesecake
Coffee, Decaffeinated Coffee, Tea and Iced Tea

2 Entrees - $40.00 per person
3 Entrees - $45.00 per person
4 Entrees - $50.00 per person

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Dinner Buffets

Minimum of 50 people
(Dinner Buffet Service 1 hour and 30 minutes)

~Italian Dinner Buffet~

Caesar Salad with Parmesan Croutons and Caesar Dressing
Roma Tomatoes and Fresh Mozzarella with Basil, Balsamic Vinegar
and Extra Virgin Olive Oil
Antipasto Display of Grilled Squash, Zucchini, Roasted Peppers & Tomatoes, Grilled Eggplant,
Roasted Portobello Mushrooms, Grilled Onions, Olives & Artichoke Hearts
Pasta and Shrimp Salad with
Basil, Garlic and Onion Vinaigrette

Entrees

Braised Beef Tenderloin in Red Wine Sauce with Pearl Onions and Cremini Mushrooms
Stuffed Shells with Ricotta Cheese
Herb Crusted Cod with a Lemon Cream Sauce
Stuffed Pork Loin with Pancetta, Fontina Cheese and Spinach served with a Prune Brandy Sauce
Porcini dusted Chicken Breast with a creamy Madeira Sauce
Cheese Ravioli in Creamy Alfredo Sauce
Eggplant Parmesan
Gemelli Pasta with Carbonara Sauce

Roasted Fingerling Potatoes
Broccolini
Vegetable Risotto
Ciabatta Rolls

Tiramisu ~ Cannoli ~ Fancy Italian Pastries
Coffee, Decaffeinated Coffee, Tea & Iced Tea

2 Entrees - $46.00 per person
3 Entrees - $49.00 per person
4 Entrees - $52.00 per person

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The ORLEANS SM

Dinner Entrée Selections

Dinner served with Chef's selection of Fresh Vegetable and Starch
Selection of Appetizer and Dessert
Fresh Rolls and Butter
Coffee, Decaffeinated Coffee, Tea and Iced Tea

Filet Mignon
Broiled Filet Mignon with a Merlot Reduction
$46.00 per person

Charbroiled 12oz. New York Steak
Yukon Gold and Portobello Mushroom Hash
Cracked Pepper Cream Sauce
$41.00 per person

Grilled Chicken Breast
Herb Crusted Chicken Breast on
a Puree of Yukon Gold Potatoes
with a Marsala Sauce
$37.00 per person

Roast Prime Rib
Roast Prime Rib of Beef, Au Jus
(Maximum 400 people)
$39.00 per person

Grilled Salmon
Grilled Salmon Fillet with Lemon Butter
$38.00 per person

Creole Spice Red Snapper
Served over Crawfish Risotto with
Oven Roasted Tomatoes
$36.00 per person

Braised Short Ribs al Barolo
Tender braised Boneless Beef Short Ribs in Aged
Red Wine Sauce
$39.00 per person

Bistro Chicken Roulade
Chicken Breast stuffed with Feta Cheese, Spinach,
Onion and Roasted Peppers
Topped with a Vodka Tomato Sauce
$38.00 per person

Pork Beignet
Pork Beignets served with a
Apple Cognac Sauce
$37.00 per person

Hoisin Ginger Chicken
Bone-In Chicken with a Hoisin Ginger Glaze
served with Coconut Rice and Steamed Bok Choy
and Julienne Squash
$37.00 per person

Moroccan Spice Chicken Breast
Served over Israeli Couscous with an
Apricot Glaze
$37.00 per person

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The ORLEANS SM

Combination Dinner Selections

Dinner served with Chef's selection of Fresh Vegetable, Starch
Selection of Appetizer and Dessert
Fresh Rolls and Butter
Coffee, Decaffeinated Coffee, Tea and Iced Tea

Filet and Chicken Bistro
Filet Mignon ~ Pinot Noir Sauce and
Bistro Chicken Roulade
$46.00 per person

Filet and Salmon
Ancho Chili Rubbed Beef Filet and
Orange Glazed Salmon
Served with Blue Cheese Mashed Potatoes
$50.00 per person

Louis Crab Cakes and Blackened Chicken Breast
With Fingerling Potatoes and Glazed Baby Carrots
$44.00 per person

Peppercorn Crusted Strip Medallion and Prawns
Strip Medallion with a Brandy Sauce and
Two Jumbo Prawns
$43.00 per person

Chicken and Prawns
Herb Marinated Grilled Chicken Breast with Two Jumbo Prawns
Served with Tagliatelle Pasta with Pesto Cream
$41.00 per person

Asian Style Steak and Chicken
Flat Iron Steak with Five Spice Bone-In Chicken
Served with Coconut Rice
$41.00 per person

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The ORLEANS SM

Dinner Appetizers

Please select one of the following:

Orleans Salad ~ A delicate blend of Butter Leaf, Spinach Leaf, and Red Leaf Lettuce, Dried Cranberries, Candied Walnuts and Crumbled Bleu Cheese with Champagne Vinaigrette

Traditional Dinner Salad with Hearts of Palm, Tomato, Cucumber and Croutons with your choice of Dressing

Berry Delicious Salad ~ Spring Mix, Mixed Berries, Bleu Cheese crumbles, Sliced Apples and Pecans with a Strawberry Balsamic Vinaigrette

Hearts of Romaine with Caesar Dressing

Boston Bib Lettuce with Candied Walnuts and Raspberry Vinaigrette

Seasonal Baby Lettuce, Hazelnut Crusted Goat Cheese
with Aged Balsamic Vinaigrette

Crab and Corn Chowder with Snipped Chives

Cream of Mushroom Soup with Dry Sherry

Additional Dinner Appetizers

Shrimp Cocktail
$11.00 per person

Short Rib Ravioli
with Porcini Cream Sauce
$7.00 per person

Jumbo Prawns
Grilled Jumbo Prawns on a bed of Fettuccine with
Cumin and Roasted Corn, Drizzled with Orange & Chili Oil
$13.00 per person

Crab Cakes
$12.00 per person

Boston Clam Chowder
$4.00 per person

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The ORLEANS SM

Dinner Desserts

Please select one of the following:

Peach Melba (Vanilla Ice Cream, Peach Halves & Melba Sauce)

Grand Marnier Marinated Berries with Whipped Cream

Grand Marnier Cake

Mango Mousse Cake

Tiramisu Cake

Penetonne Bread Pudding with Cream Anglaise

Fudge Brownie Cheesecake

Oreo Cookie Cheesecake with Caramel Sauce

Caramel Cheesecake with Vanilla Sauce

Chocolate Ganache Cake with Strawberry Sauce

German Chocolate Cake

Red Velvet Cake

Lemon Raspberry Cream Cheesecake

Key Lime Cheesecake

Tiramisu Cheesecake

Chocolate Pecan Crunch Cheesecake

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Reception Stations

(Following items must be accompanied by Hors D 'Oeuvres or Dinner Buffet and require a minimum order of 50 people)

Scampi Station

Jumbo Prawns sautéed in White Wine and Butter with a hint of Garlic
$5.00 per Shrimp (100 piece minimum)

Mashed Potato Bar

Idaho Russet Mashed Potatoes, Whipped Sweet Potatoes,
Grilled Chicken, Mushrooms, Broccoli, Country and Brown Gravy
Roasted Corn, Caramelized Onion, Bacon, Sour Cream, Horseradish, Cheddar Cheese, Fontina Cheese and Stilton Bleu Cheese, Chives, Green Onions, Minced Jalapeno Peppers and Cilantro
$11.00 per person

Pasta Station

Cheese Tortellini, Penne and Mushroom Ravioli
With Pesto Cream and Pomodoro Sauces
Ciabatta Bread
$11.00 per person

Kicked Up Taco Bar

Grilled Seasoned Fish, Seasoned Ground Beef, Cheddar Cheese, Jalapeno Peppers, Green Onions, Diced Tomatoes, Shredded Cabbage, Sour Cream, Salsa Fresco and Guacamole.
Served with Soft and Crunchy Taco Shells
$14.00 per person

Mac & Cheese Station

Elbow Macaroni presented in a Martini Glass with Traditional Cheddar Sauce or Smoked Gouda Sauce ~ Sautéed to order. Add Tasso, Crawfish, Andouille Sausage, Diced Tomato, Scallions, Sundried Tomato, Roasted Garlic, Grilled Chicken, Prosciutto or Chopped Smoked Bacon
$15.00 per person

1 Attendant per 100 guests required for all above Action Stations
Labor charge of $100.00 per chef

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Specialty Items

(Minimum order of 50 pieces)

~ Seafood Selections ~

Gulf Shrimp on Ice
$5.00 per piece

Crab Claws
$5.00 per piece

Oysters on the Half Shell
$4.00 per piece

Fresh Sushi with Wasabi ~ Ginger ~ Soy Sauce (72 hr. notice) $5.50 per piece

~ Carving Stations ~

1 Attendant per 100 guests required for All Carving Stations
Labor Charge of $100.00 per Chef will apply

Steamship Round of Beef
Mini Rolls
Appropriate Condiments
$675.00 each
(Serves 150 people)

Tenderloin of Beef with Cracked Black Pepper Crust
Served with Béarnaise Sauce
Mini Rolls
Appropriate Condiments
$375.00 each
(Serves 25 people)

Whole Roast Turkey
Cranberry Relish
Mini Rolls
Appropriate Condiments
$275.00 each
(Serves 30 people)

Jerk Seasoned Pork Loin
Pineapple Mango Chutney
Mini Rolls
Appropriate Condiments
$250.00 each
(Serves 30 people)

Prime Rib of Beef
Served with Au Jus
Mini Rolls
Appropriate Condiments
$450.00 each
(Serves 55 people)

Corned Steamship Round of Beef
Mini Rolls
Appropriate Condiments
$750.00 each
(Serves 150 people)

Smoked Brisket
Served with Assorted Mustards
Mini Rolls
$225.00 each
(Serves 30 people)

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The ORLEANS SM

Beverage Service

Hosted Bar On Consumption

Premium Brands - Absolut, Bombay Sapphire, Jack Daniels, Crown Royal, Johnny Walker Black, Patron Silver, Bacardi Light, Myers Dark Rum, Hennessey VS
$8.00 per drink

Call Brands - Smirnoff, Tangueray, Jim Beam, Seagrams V.O., Dewars, Cuervo Gold, Bacardi Light, Jagermeister, Malibu Rum, Christian Brothers
$6.50 per drink

Imported Beer - Heineken and Corona
$6.00 each

Domestic Beer - Budweiser, Bud Lite, Miller Light and O'Douls
$5.00 each

Wine
House Wine
$7.00 per glass

Martini's
$9.50 each

Sodas and Juice
$3.50 each

Bottled Water ~ Still and Sparkling
$3.50 each

****Ultra-Premium Liquor** – ***Available on Request***
Patron Resposado, Crown Reserve, Gentleman Jack, Glenlivet
$10.00 each

****Liqueurs and Cognacs** – ***Available on Request***
Amaretto, Drambuie, Grand Marnier, Bailey's, Kahlua, Sambuca
$9.50 each

Bartender **$150.00 each**
(Based on 4 hours - $25.00 per hour additional)

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11/1/14

The ORLEANS SM

Beverage Service

Hosted Bar Per Person

	Premium Brands	Call Brands
One Hour	$25.00	$23.00
Two Hours	$29.00	$27.00
Three Hours	$35.00	$31.00

Cash Bar Service Available

~ **Minimum of $250.00** in Sales per 4 Hour Period ~

Premium Brands	$8.25
Call Brands	$6.75
Imported Beer	$6.25
Domestic Beer	$5.25
House Wine	$7.25
Sodas	$3.75
Bottled Water	$3.75
Martini's	$9.75
Liqueurs and Cognacs	$9.75
Ultra-Premium Liquor	$10.25

Bartender **$150.00 each**

(Based on 4 hours - $25.00 per hour additional)

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11/1/14

The ORLEANS SM

Wine List

Sparkling

Schramsberg Blanc de Blanc, California	$75.00
Ruffino Moscato D'Asti, Italy	$33.00
Wycliff Brut, California	$25.00
LaMarca Prosecco, California	$25.00
Sparkling Apple Cider	$15.00

Chardonnay

Ferrari Carano, California	$65.00
Sonoma-Cutrer, California	$45.00
Clos Du Bois, California	$35.00
Robert Mondavi "Private Select", California	$25.00

Refreshing Whites

Pinot Grigio ~ Alto Adige, Italy	$43.00
Fume Blanc ~ Ferrari Carano, California	$33.00
Sauvignon Blanc ~ Frei Brothers Reserve, California	$30.00
White Zinfandel ~ Beringer, California	$20.00

Cabernet Sauvignon

Wild Horse, California	$43.00
Frei Brothers Reserve, California	$35.00
Robert Mondavi "Private Select", California	$27.00
Dark Horse, California	$27.00

Merlot

Estancia, California	$46.00
Frances Coppola "Diamond", California	$35.00
Robert Mondavi "Private Select", California	$27.00

Pinot Noir

Kim Crawford, New Zealand	$42.00
Mac Murray Ranch, California	$40.00

Specialty Red Wines

Ruffino, Chianti, Italy	$25.00

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11/1/14

CAKES

WEDDING CAKES

2 Tier – 6″ and 8″	$100.00	Serves 30
2 Tier – 8″ and 10″	$160.00	Serves 45
3 Tier – 6″, 8″ and 12″	$250.00	Serves 75
3 Tier – 6″, 10″ and 14″	$330.00	Serves 100

SPECIAL OCCASION AND BIRTHDAY CAKES

8″ Round	$42.00	Serves 15
10″ Round	$55.00	Serves 20
12″ Round	$95.00	Serves 30
¼ Sheet Cake	$65.00	Serves 24
½ Sheet Cake	$105.00	Serves 48
Full Sheet Cake	$190.00	Serves 96

CAKE FLAVORS: White, Chocolate, Yellow, or Marble

FILLING FLAVORS: Bavarian Cream, Strawberry Mousse, Chocolate Mousse, or Chocolate Fudge

SPECIALTY FILLINGS: Fresh Strawberries or Fresh Raspberries please add 10% to cake price

ICING: Whipped Topping or Butter Cream

SPECIALTY ICING: Cream Cheese or Chocolate Ganache ~ please add 10% to cake price
Rolled Fondant add 30% to cake price

**Pricing does not include Wedding Ornaments. Special cake flavors, frosting designs, fresh fruit fillings may be at an additional cost. Please call for a quote.

****If you prefer to bring in your own cake, please advise us in advance.**
A fee of $3.00 per person cake cutting will apply.

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Audio / Visual Pricing List

SCREENS

Tripod Projection Screen 6x6	$30.00
Tripod Projection Screen 8x8	$40.00
Cradle Base Projection Screen 10x10	$60.00
Fast Fold Projection Screen 9x12 (front projection)	$125.00
Truss Screen 9x12	$150.00
Dress Kit for 9x12 Truss Screen	$150.00
7 ½′ x 14′ HD Wide Format Screen	$225.00

PROJECTORS / VISUAL ACCESSORIES

LCD Projector (3000 lumen)	$200.00
LCD Projector (5000 lumen)	$400.00
LCD Projector (7000 lumen)	$600.00
Overhead Projector	$45.00
VHS Player	$65.00
DVD Player	$75.00
Video Switcher	$150.00
Scan Converter	$250.00
50″ Plasma w/Stand	$250.00
Laptop w/Windows 7	$125.00

AUDIO

4 Channel Mixer	$50.00
8 Channel Mixer	$75.00
Wired Microphone	$40.00
Wired Lavaliere Microphone	$40.00

Labor Fees will be assessed to all Set-up and Strike of Equipment

Pricing is subject to change without notice.
11/1/14

Audio / Visual Pricing List

AUDIO Continued

Wireless Hand Held Microphone	$135.00
Wireless Lavaliere Microphone	$135.00
Small Portable Sound System (1 10″ JBL)	$75.00
Large Portable Sound System (2 10″ JBL)	$150.00
CD Player	$60.00
Audio Patch into House Sound	$125.00
Table Top or Floor Microphone Stand	$20.00

MISCELLANEOUS

16′ Tall Black Drape (price per foot)	$10.00
22′ Tall Black Drape (price per foot)	$20.00
4 Color Wash Stage Lighting	$250.00
Pin Spot Podium	$50.00
50′ VGA Cable	$25.00
Wireless Presenter's Mouse	$40.00
Presenter's Timer	$50.00
Laser Pointer	$35.00
Power Cord with a Power Strip	$20.00
2′ x 3′ Whiteboard w/Markers	$25.00
4′ x 6′ Whiteboard w/ Markers	$50.00
Flip Chart w/ Markers	$30.00
Flip Chart w/ Markers (Post It Style)	$60.00
LED Accent Lighting (per fixture)	$40.00

LABOR

*Audio/Visual Labor Charge (minimum 1 hour)	$48.00 per hour

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